

CHOICE RECIPES

COLLECTED BY

LADY SARAH LINDSAY



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CHOICE RECIPES

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A FEW
Choice Recipes

COLLECTED BY
LADY SARAH ^hLINDSAY _z



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1883



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P R E F A C E.

HAVING COLLECTED, by permission, these Recipes from manuscript books of my family and friends (several given by epicures well known in former days), I can vouch for their being authentic. I have added one or two from 'Queen Anne's Royal Cookery Book,' which are quaint, and a few very excellent ones from 'Mrs. Hale's Recipes,' published in Philadelphia; also some entitled 'Eastern Cookery,' given by a lady. If my little work proves successful

in aiding the charity to which I intend to give the proceeds, I may feel encouraged to publish a collection of useful recipes of various kinds—some of them given to me in Canada a few years ago, which, from my own experience, I have found really valuable.

Isabel Lindsay

January 1883.

CHOICE RECIPES.



For making Cocoa from the Nibs.

(HON. MRS. ELIOT YORKE, SEN.)

Put four tablespoonfuls of the cocoa nibs into a stewpan of cold water (about a quart), and an egg-shell ; let them simmer very gently for four hours. Then pass through a hair sieve into a separate basin. Put the nibs back into the stewpan with a quart more cold water, and let them simmer gently for three hours ; then strain through the sieve, as before, to

the first quantity. Next morning let the cocoa boil gently for two hours before sending it up.

Be very particular to put the nibs into cold water, and let them simmer, not boil : boiling quickly, even five minutes, makes the colour brown, and extracts the bitter flavour of the nibs.

To make Chocolate.

(MRS. COSTELLO, OF CADIZ.)

The best chocolate is not sweet, being made entirely of cocoa: it is to inferior kinds that much sugar is put. 1 oz. or small square of a cake is used to a small coffee-cup of water or milk, and should be very well mixed.

To make Coffee.

(LADY INGLEFIELD.)

For four or five persons, put 1 lb. of coffee into a kitchen earthenware bowl, break a raw egg into it, and then pour some boiling water over. Let it stand by the fire, pour it through a piece of muslin, and it will be beautifully clear. When there is less coffee you will not require a whole egg. Send up in a silver coffee-pot or china one, quite hot.

Groseilles de Bar (Bar-le-Duc).

An Excellent Preserve.

(LADY STUART DE ROTHESAY.)

Take the finest currants you can procure, take out the seeds with a pen or quill, weigh the fruit, and to every pound of fruit allow $1\frac{3}{4}$ lb. of fine sugar ; clarify it, and boil it *to the crack*. Put in your currants while boiling, and boil them for five minutes ; take them off, let them stand five minutes, skim, put them on again, and do this twice more. Then put them into a shallow dish, and let them stand until the next day. Then with a pierced spoon take out the currants and put them into well-dried

pots ; boil up the syrup, and pour it boiling hot on the currants. Do not fill the pots quite full, and reserve some of the syrup to fill up the pots when cold : without this precaution they will not keep. Do not tie them down for two or three days.

Orange Marmalade.

(MRS. HAMILTON HAMILTON.

AS MADE AT HAMILTON PALACE. 1838.)

Put on 25 or 50 oranges to boil ; let them boil till they can be pierced with a skewer, then take them out and cut them, taking out all the seeds and inner skins and fibres. To every pound of oranges put 2 lbs. of sugar and 1 pint of water ; boil for more than an hour, or as much longer as may be necessary to reduce to a proper consistency for keeping.

The oranges must be picked ones. March is the best time to make the marmalade.

The oranges should be boiled early in the morning, so that the marmalade may be finished and potted by night ; they should be covered in a few days, and the paper should be covered with white of egg, not brandy.

To preserve Melon.

(MRS. WATTS, HOUSEKEEPER TO ELIZABETH, COUNTESS
OF HARDWICKE. WIMPOLE. 1825.)

Cut and pare a thoroughly ripe melon into thick slices. Put them into water, and let them remain some days ; then put the slices into fresh water, and set them over the fire to coddle (but not boil, for that would spoil them). Make a good syrup, and when properly skimmed and boiled put your melon in until it is cold. The last time the syrup is boiled put it into a muslin bag, and 1 oz. of ginger, which is to be left with the melon and the juice of 2 lemons, with a little lemon peel. If a large melon, add more ginger and more lemon peel.

Orange-flower Syrup.

(LADY STUART DE ROTHESAY.

BRITISH EMBASSY, PARIS. 1830.)

Make a good syrup (the same as for other things); when almost boiled enough add orange flowers in the proportion of one-third of the quantity of sugar. Give it a good boil; take it off the fire, and let it settle, then put it on again. Do so three times; take out the flowers entirely, leave the syrup in the pan till nearly cold, and then bottle it.

Sugared Currants.

(COUNTESS DOWAGER OF VERULAM.)

Take the white of 1 egg ; beat it as for whipped eggs, put it into $\frac{1}{2}$ pint of cold water, strain it, and have ready some double-refined sugar made quite hot in a pan. Dip the currants in the water, then in the sugar ; put them in a sieve to dry ; then dish them up.

Orange Jelly.

(LATE HON. MRS. HUGH LINDSAY.)

To every pound of Seville oranges put 2 pints of water. Cut the oranges in pieces, picking out the seeds. Let them boil slowly till quite tender, and strain through a jelly bag ; and to every pint add 1 lb. of sugar, and boil it for at least twenty minutes. A lemon or two cut up with the orange will add much to the flavour of the jelly.

To preserve Strawberries whole.

(METHLEY PARK. 1840.)

Make choice of the large scarlet, or any other fine ones. They must not be too ripe. To every pound of fruit put $\frac{3}{4}$ lb. of pounded sugar. Spread the strawberries on a dish, and put rather more than half the pounded sugar over them, shaking the dish as you do it, that the under strawberries may equally get the sugar; and instead of water add 1 lb. of red currant juice. Simmer the strawberries until sufficiently jellied.

Mountain Ash Berry Jelly.

(SCOTCH RECIPE.)

Gather the berries in September, when they are of a fine red and juicy. To 2 quarts of berries put 3 quarts of water. Boil them till one-half of the water is boiled away. To each pint of juice add 1 lb. of loaf sugar, well broken; when it comes to a boil take off any scum that rises; let it boil half an hour; fill small cups with it, and do not put paper over it for two or three days. (This jelly may be used for venison: the bitter of the ash berry is much approved.)

Chocolate Cream.

(LADY ARTHUR HALL.)

Boil 1 pint of milk, and add 1 oz. of cake of chocolate grated. When boiling add a three-penny packet of gelatine, soaked in a little milk ; when cool add yolks of 2 eggs well beaten. Stir occasionally till it thickens, which it will not do until quite cold ; then pour into a mould.

The Old Llanover Lemon Cream.

(ORIGINAL RECIPE. LADY LLANOVER. 1882.)

1 quart of new milk or cream, juice of 2 lemons, $\frac{1}{4}$ lb. of sugar, rind of 1 lemon grated fine. Whip it well, take off the froth by degrees, and lay it on a hair sieve. It must stand in a cool place till next day. More than half fill the glasses with the thin part; heap up the froth above the glass. It will keep at least two or three days.

Biscuit Glacé.

(MISS GAPE, MANOR, ST. ALBANS.)

Bruise about half a stick of vanille, and put it on the fire with $\frac{1}{2}$ pint of good cream. Let it boil, then take it off, and when about milk-warm add the yolk of an egg, and whisk it until cold. Have ready some sponge cakes or biscuits crumbled fine and quite dry. Mix it with the custard pretty thick, and then put it into small paper cases ; sprinkle some dry crumbs over the top, then put them into an ice case, and cover them over with ice and salt. Let them remain three hours, and then they will be ready for the table.

Filbert Ice Cream.

(NEW YORK RECIPE.)

To 1 quart of cream add 1 lb. of nuts, 12 oz. of sugar, or 1 pint of syrup. Break the nuts and roast the kernels in the oven ; when done, pound them with a little cream and make a custard ; then mix, and finish by freezing.

Orange Cream.

(FROM A RECIPE DATED 1768.)

Take 4 oranges, and grate the peel into a pint of water ; then squeeze the juice in also ; beat the yolks of 4 eggs and put them into the water ; sweeten it to your taste with double-refined sugar ; strain it and set it on the fire, stir all one way till it is as thick as cream, and put it into your glasses or mould.

Custard Cream.

For Six Persons.

(HON. MISS FERRIS, BATH.)

8 yolks of eggs and 4 whites, a glass of sherry, and a tablespoonful of sugar. Whip up the eggs with the sugar and sherry; pour $1\frac{1}{2}$ pint of boiled milk over it; then cover a mould with burnt sugar, put it in a pan with a little water, and then into the oven.

Russian Cream.

(LADY INGLEFIELD.)

Beat to a very stiff froth the whites of 2 eggs ; add nearly 1 lb. of powdered sugar, and a little lemon juice. Lay this mixture on paper in hollow circles ; bake or dry it in a warm and slow oven ; when done, beat up nearly 1 pint of thick cream, flavoured with vanille and sugar to taste, and fill the circles with it.

Chocolate Pudding.

(LADY INGLEFIELD.)

Boil 1 oz. of isinglass in 1 quart of milk and 6*d.* worth of cream ; add sugar according to taste ; scrape $\frac{1}{4}$ lb. of vanille chocolate quite fine, divide the liquid, and boil the chocolate in the remaining half. When quite smooth strain and put it in a mould ; put it on ice ; when set, add white liquid, which flavour with vanille ; add whipped cream for sauce.

Caramel Cream.

(LADY INGLEFIELD.)

Take a plain mould ; put in a handful of pounded sugar ; burn the sugar with a poker till lightly glazed ; put it to cool. Make a custard with 8 eggs, 1 pint of cream, and rind of 1 lemon ; sweeten to taste ; flavour with a little brandy. Put all in the mould in a stew-pan, and place it on the side of the stove till set, then let it cool.

Wafers and Cream.

(MISS GAPE, MANOR, ST. ALBANS.)

Fix round a side dish some glazed wafers, so as to form a wall ; fasten them to the dish and to each other with a little burnt sugar, taking care not to let the sugar appear outside the wall of wafers. Fill the inside with pulped fruit or marmalade, and cover the top with whipped cream, which should be thick like Italian cheese. Do not let the cream cover the tops of the wafers, as it would make them soft and destroy the neatness of the dish.

Iced Custard with Fruit.

(BRICKHILL MANOR.)

One pint of boiling cream (flavoured with any liqueur to your taste); add it when boiling to the yolks of 12 eggs well beaten and strained; add likewise $\frac{1}{4}$ oz. of isinglass dissolved and clarified; whisk it until nearly cold. Have ready a mould masked with preserved fruits; set the mould in ice, and pour some of the custard in it about three inches high; then throw in the trimmings of the fruit, chopped very fine. When set, add more custard, continuing to do so until the mould is full; let it stand in ice at least five hours before wanted.

Compote of Chestnuts.

(LADY INGLEFIELD.)

Scald about 20 chestnuts, and peel them while hot ; boil $\frac{1}{2}$ lb. of loaf sugar to a thick syrup ; put the chestnuts into the syrup and boil till quite soft, keeping them well stirred. Add two tablespoonfuls of brandy, and vanille to taste. Then pass them through a wire sieve, and dry them in front of the fire till crisp. Have ready a good thick whip of cream ; put a layer of cream, then a layer of chestnuts ; build up neatly. Garnish with preserved orange or other preserve to taste.

Tea Cream.

(OLD RECIPE.)

Boil $1\frac{1}{2}$ pint of cream with $1\frac{1}{2}$ oz. of green tea and a little sugar. When boiled, rub thoroughly through a sieve; add 2 oz. of melted isinglass. Put into a mould, and place it in ice.

Devonshire Cream.

(LATE LADY ADOLPHUS DALRYMPLE.)

A small tin milk-pan containing 3 pints of milk to stand twenty-four hours ; then put the pan on a stove till quite hot, but not boiling. When the cream wreathes over the top it is done enough. Take it off and let it stand for twelve hours ; then skim off the cream and send it to table.

Directions for Clotted Cream.

(GIVEN TO ANNE, COUNTESS OF MEXBOROUGH. 1848.)

Put 10 or 12 quarts of new milk into a broad, shallow pan (either of earthenware, iron, or brass well tinned). In summer let it stand eight hours, in winter twenty-four hours, to allow the cream to rise to the surface. Then place it over a small clear fire of wood or charcoal, and allow it to remain until scalding hot, but on no account to boil. This generally occupies an hour. It should be allowed to stand twelve hours in summer, and twenty-four hours in winter, and may then be used.

Method of increasing the Quantity of Cream.

(METHLEY DAIRY. 1843.)

Put two pans in boiling water ; take out the hot pans, put the milk into one of them and cover it with the other. This will occasion, in the usual time, a great augmentation of thickness and quantity of cream.

To make a Gooseberry Fool the best way.

(QUEEN ANNE'S ROYAL COOKERY BOOK.)

Take a quart of gooseberries and scald them tender, and drain them well from the water through a cullender, and with the back of a spoon force all the best part of them through the cullender ; and then take a quart or 3 pints of new cream, and also 6 eggs, yolks and whites, and add them to the cream ; some rose water and sugar, and sweeten according to your palate. Set all on a gentle fire, and stir it till you see it of a good thickness. Then take it off and cool it a little, put it into white earthen cream bowls, and when it is cold serve it to the table.

To make German or Imperial Yeast.

(LATE LADY DALRYMPLE.)

To $4\frac{1}{2}$ lbs. of malt add $1\frac{1}{2}$ oz. of hops. Put the malt into an earthen jar, and pour 1 gallon of boiling water upon it; let it stand three hours, then pass the liquor through a sieve, squeezing the malt very dry; put the malt back again into the jar, and pour another gallon of boiling water upon it, letting it stand three hours as before. Boil the hops in 2 quarts of water for one hour, until reduced to 1 quart; then pass through a sieve into the liquor which came off the malt the first time; the liquor must be put on boiling hot from the hops.

When the liquor put on the malt for the last time has stood three hours, then strain it altogether into one vessel, and put 1 pint of imperial barm into it. Have some clean bottles dry and ready, and bottle it directly, tying down the corks to prevent its flying. It will be ready for use in twenty-four hours, and if put into a cool place, it will keep good for six weeks. In making the imperial yeast the first time, you must of course get a pint of very good barm, not bitter, but afterwards you will always have a pint of your own that is good and not bitter, as this imperial yeast is never bitter unless it is carelessly made or drawn off too near the bottom of the hops.

To make Bread with this Yeast.

To 3 stone of seconds flour put a bare pint of yeast—more would spoil it. Lay the bread at nine o'clock at night, and make it up at seven in the morning. It must be in the oven three hours after. The water it is made with must be rather warmer than when common yeast is used, but not so hot as to scald the flour. It must stand ten hours in the sponge, and three hours after kneading, making thirteen hours altogether. It requires nothing but attention to the foregoing recipe to succeed perfectly. An old woman in a remote country parish made the yeast for years with the greatest success, and all her neighbours made their bread with it.

Rolls or Breakfast Cakes.

(HON. MISS JERVIS, BATH.)

Warm 1 oz. of butter in a pint of new milk ; add 2 spoonfuls of small beer yeast, and the yolk of 1 or 2 eggs well beaten and mixed with 2 lbs. of flour. It should rise before the fire one hour ; then make it into rolls or breakfast cakes. Twenty minutes will bake them in an oven by the fire, and fifteen minutes in a bread oven. They make good buns by adding a little sugar and a few currants ; some use more butter, but 4 ozs. would be too much.

Richmond Saffron Buns.

(LADY VERE BERTIE. 1768.)

2 lbs. of flour, $\frac{1}{4}$ lb. of butter, $\frac{1}{4}$ lb. of moist sugar ; rub them well together ; take 2 spoonfuls of yeast, and set to rise with a little warm milk for half an hour. Take $\frac{1}{2}$ oz. of saffron cut as small as possible ; put it in the rest of your milk, beat them up warm, and allow them one hour to rise before baking. Bake in a quick oven.

Queen Anne's French Bread.

(QUEEN ANNE'S ROYAL COOKERY BOOK.)

To 2 quarts of fine flour, and $\frac{1}{2}$ pint of ale yeast, $1\frac{1}{2}$ pint of new milk warmed. Put the yeast into the milk and half a spoonful of salt, and stir it together, and strain it through a hair sieve into the flour, and make it into a little paste not kneaded, but work it gently with your hand ; then warm a linen or woollen cloth very hot, and lay upon your paste, and set it to warm by the fire to rise for half an hour ; then work it up lightly with your hand again, and have some wooden dishes warmed, and pinch off little pieces as big as a turkey's egg ; flour

your dishes, and put into every dish a piece of it, and cover it down warm, and let it stand by the fire a quarter of an hour ; then half an hour bakes it in a pretty quick oven : while it is hot chip it.

Bread Cake.

(LADY TWEEDMOUTH.)

1 lb. of flour, $\frac{1}{4}$ lb. of butter, $\frac{1}{4}$ lb. of sugar, 2 eggs, 6 ozs. of sultanas, 1 oz. of German yeast, and $\frac{1}{2}$ pint of milk. Make a sponge with half the flour, $\frac{1}{2}$ pint of milk, and 1 oz. of German yeast. Let it rise for twenty minutes ; then break the 2 eggs into the sponge and add the butter. Beat it all up and work in the rest of the flour, the sugar, and sultanas. Fill your moulds with the mixture, and let it rise again for twenty minutes ; then bake for three-quarters of an hour in a sharp oven. This quantity will make two good-sized luncheon cakes.

To make a good Cake,

‘As Sir K. D.’s Housekeeper made for him.’

(QUEEN ANNE’S ROYAL COOKERY BOOK.)

Take 4 quarts of fine flour, $2\frac{1}{2}$ lbs. of butter, $\frac{3}{4}$ lb. of sugar, 1 lb. of almonds finely beaten, $\frac{1}{2}$ pint of sack, 1 pint of good ale yeast, 1 pint of boiling cream, 12 yolks, 4 whites of eggs, and 4 lbs. of currants. When you have wrought all these into a fine paste, let it be kept warm by the fire half an hour before you set it in the oven. If you please, you may put into it 2 lbs. of raisins of the sun, stoned and quartered.

The Ice for the Cake.

(QUEEN ANNE'S ROYAL COOKERY BOOK.)

Take the whites of 3 new-laid eggs, and $\frac{3}{4}$ lb. of best sugar finely beaten with the whites of the eggs, and ice the cake. Let your oven be of a temperate heat, and let your cake stand therein two hours and a half before you ice it, and afterwards only to harden the ice.

Lord Bolingbroke's Recipe for Gingerbread Nuts.

(HON. MISS JERVIS, BATH.)

1 lb. of flour and $\frac{1}{2}$ lb. of butter. Mix well together. Then add $\frac{1}{2}$ lb. of sugar, $\frac{1}{4}$ lb. of treacle, 2 ozs. of ginger, some cloves, and a wineglass of sweet wine ; make it up either in thin cakes or nuts. The ginger must be weighed before it is pounded, and the gingerbread kept very dry. Half a citron cut in small pieces may be added. To be baked in a slow oven, and not hard.

Rusks.

(HON. MISS JERVIS, BATH.)

1 pint of new milk, 4 ozs. of sugar, 2 eggs, 5 ozs. of butter, 1 lb. of fine flour, and 1 table-spoonful of yeast. Mix altogether for the sponge; let it stand half an hour in a warm place. Take 1 lb. 2 ozs. of flour and make into dough, which must stand an hour to rise. Make into little rolls. Bake twenty minutes in a hot oven, and when cold cut into slices and bake in the same way again. The rusks are excellent either with or without sugar for tea or dessert.

Thin Biscuits.

Excellent.

(MENEWORTH CASTLE.)

1 lb. of flour, 2 ozs. of butter. Mix with a large jug of warm milk ; beat it with a rolling pin, and roll it out as *thin as possible* ; prick it and cut it out with a large saucer ; bake in a quick oven for two or three minutes.

Brown Bread Biscuits.

(VISCOUNTESS FALMOUTH.)

1 lb. of brown flour, $\frac{1}{4}$ lb. of butter, $\frac{1}{2}$ oz. of baking powder, and $\frac{1}{2}$ pint of milk.

Saffron Cake.

(MENEWORTH CASTLE.)

4 lbs. flour, $\frac{1}{4}$ lb. sultanas, $\frac{3}{4}$ lb. butter, $\frac{1}{2}$ lb. lard, 2 ozs. sugar, 1 oz. lemon peel candied, a pinch of saffron soaked in milk or water, half a tea-cup of yeast. It must be wetted with milk or buttermilk, and covered with a cloth, before baking, till it rises.

Baba.

(LADY STUART DE ROTHESAY.
BRITISH EMBASSY, PARIS. 1830.)

To 1 oz. of flour add $\frac{1}{2}$ lb. of stoned raisins, $\frac{3}{4}$ lb. of butter, 1 oz. of sugar, 9 drops of saffron water, 6 eggs well beaten up, and a small quantity of salt. Take $\frac{1}{2}$ lb. of flour and mix it with a tablespoonful of yeast and a little warm water. Put it to rise, then take the remainder of the flour, making a round hole in it, and add the rest of the ingredients. The butter must be squeezed to a cream before it is mixed with the leaven; then mix all well together, and put it into a well-buttered mould. It must stand some time to rise in this before it is put into the oven to bake.

Sponge Cake.

(MISS GAPE, MANOR, ST. ALBANS.)

Take the weight of 4 eggs, in their shells, in sugar, and half the weight in flour. Put the flour before the fire for twenty minutes, during which time, after breaking 4 eggs into the sugar, beat them up with a whisk ; shake the flour in, still stirring with a whisk ; put immediately into a slow oven, and bake half an hour.

Excellent small Cakes,
which are much esteemed at Court.

‘The King himself hath eat of them.’

(QUEEN ANNE’S ROYAL COOKERY BOOK.)

Take 3 lbs. of very fine flour, $1\frac{1}{2}$ lb. of butter, and as much currants, and same of sugar ; 7 eggs (one-half of the whites taken out), and knead all well together into a paste ; a little nutmeg grated, and a little rose water ; so make them up about the thickness of your hand, and bake them upon a plate of tin.

Apples à la Frangipane.

(FRENCH RECIPE.)

Let a pint of milk or cream, with lemon peel and a little cinnamon, simmer for half an hour. Put in another stewpan about 3 spoonfuls of fine flour and the milk, work it well over the fire. When nearly cold, add 3 or 4 whole eggs ; set by till cold. Have a dish well buttered, into which slice some apples. Put a small quantity of butter over them, then cover with apricot jam and the cream, a layer of each until the dish is full ; the cream must be made rather sweet. Bake in a slow oven about three-quarters of an hour.

Plain German Pudding.

(LADY ARTHUR HILL, DARMSTADT.)

To 1 lb. of flour and $\frac{1}{2}$ lb. of butter add 3 eggs, 1 lb. of sugar, a little salt, and 1 tablespoonful of yeast. Make it into a thick paste with milk ; beat it for three-quarters of an hour, and then put it into a 'shape,' which must be only half filled. Set it near the fire till it has risen to the top of the shape, and then bake it a light brown.

Petits Soufflés à la Française.

(LATE LORD MONTAGU, DOUGLAS CASTLE.)

Separate the yolks from the whites of 6 new-laid eggs ; put the whites into a clean pan or whipping bowl, and the yolks into a stewpan, to which add the juice of 1 lemon, the rind of 2 finely grated, $\frac{1}{4}$ lb. of fresh butter, and 3 ozs. of powdered sugar. Place the stewpan on the stove, and continue stirring the mixture until it thickens ; during this operation a second person should have whisked the whites till quite firm, which must then be added to the mixture in the stewpan ; you will have previously lined twelve

tartlet pans. Fill with the soufflé mixture. Bake in a moderate oven about twenty minutes. The mixture must not be prepared many minutes before boiling.

German or Chigwell Puddings.

(COMMENDED BY MR. BENJAMIN COUSENS.)

$\frac{1}{4}$ lb. of sugar, $\frac{1}{4}$ lb. of flour, $\frac{1}{2}$ pint of cream, $\frac{1}{4}$ lb. of butter, and 3 eggs. The butter is to be melted in the cream, and the mixture to be baked twenty minutes in a quick oven in small cups or moulds.

Welsh Amber Pudding.

(LATE LADY DAVY.)

To 6 ozs. of butter, melted over a slow fire, stir in 6 ozs. of finely powdered sugar, and after it is just boiled take it off, and in a few minutes stir in the yolks of 6 eggs, which have been well beaten. When cold, put it into a dish lined with paste, adding a little orange or lemon peel, and some ratafia. Let it be taken out of the oven a quarter of an hour before it is sent to table.

The Bakewell Pudding.

(MRS. JOHNES KNIGHT. WELWYN. 1839.)

Take the yolks of 8 eggs and the whites of 3; beat them up with $\frac{1}{2}$ lb. of melted butter and $\frac{1}{2}$ lb. of fine sugar (a little orange-flower water is an improvement). Line the pan with puff paste, spreading on it some apricot jam or any other preserve, pour in the above mixture, and then bake.

Plum Pudding.

(COLLEGE RECIPE, CAMBRIDGE.)

$\frac{1}{2}$ lb. of plums, $\frac{1}{3}$ lb. of suet, $\frac{1}{2}$ lb. of flour, 2 eggs, a little salt, and 2 ozs. of sugar. Boil seven hours.

Lemon Cheese Cakes.

(MRS. SUTTON,
HOUSEKEEPER, METHLEY PARK. 1842.)

6 yolks of eggs, 4 whites of eggs, 1 lb. of white sugar sifted, 6 ozs. of fresh butter, The juice and grated rind of 3 lemons; all to be well mixed and stirred over a slow fire, but not to boil. Bake in patty pans lined with sweet short paste.

The Louisa Pudding.

(GIVEN BY THE LATE SIR GEORGE WARRENDER
TO LOUISA, MARCHIONESS OF WATERFORD.)

Put $\frac{1}{2}$ lb. of rice into cold water ; when it begins to boil, drain it through a sieve ; then put it into a stewpan with 4 ozs. of butter, 4 ozs. of sugar, a little salt, and a pint of milk. Place it on a moderate fire, and as soon as it boils put the stewpan on hot embers, and let it simmer an hour. Add 4 yolks and 2 whites of eggs. Butter a plain mould, and line with the rice whilst hot about an inch thick. Put it in a cool place, and just before serving fill with whipped

cream, flavoured with vanille ; turn it on a dish and pour a marmalade sauce over. Before the cream is put in, dip the mould into warm water for a moment.

Dampf Nudels.

(THE QUEEN DOWAGER'S COOK. 1844.)

For a dish mix three tablespoonfuls of German yeast with five of warm cream and 1 oz. of sugar. Mix that with 1 lb. of flour, and 6 yolks of eggs one after the other; work it well, and add 2 ozs. of butter nearly melted. Then put this paste into a warm place to rise; when it has risen about an inch, put it on the table and cut pieces the size of an egg; then let it rise again, and about twenty minutes before they are wanted, put them into a sauté pan with about $\frac{1}{2}$ pint of hot milk, a little

butter and sugar ; put them on the stove in a moderate fire ; the sauté pan must be covered all the time. Send them up with a custard sauce. You must begin them an hour before they are wanted.

To make Vine-leaf Fritters.

Excellent.

(MRS. GLASSE. 1747.)

Take some of the smallest vine leaves you can get ; cut off the stalks, and put them in a dish with some green lemon rasped and a little sugar ; take a good handful of fine flour, mixed with a little white wine or ale. Let your butter be hot, and with a spoon drop in your batter. Take care the fritters do not stick to one another ; on each one lay a vine leaf, and fry them quickly, and strew a little sugar over them, and glaze with a red-hot shovel.

German or Spanish Puffs.

(LADY INGLEFIELD.)

Put $\frac{1}{4}$ lb. of fresh butter and a tea-cupful of water in a saucepan. When the butter is melted, stir in, while by the fire, 4 tablespoonfuls of flour. When well mixed, put the ingredients in a dish to cool ; then add 4 well-beaten-up eggs. Half fill some buttered small moulds with the mixture, and bake in a quick oven. Serve with clarified sugar or wine sauce ; or, when cold, cut them at the side and fill with vanille custard. Served up in a napkin.

Bayonne Method of Curing Hams.

(LORD POULETT SENT ALL THE WAY TO BAYONNE TO LEARN THIS RECIPE, AND GAVE IT TO LORD STUART DE ROTHESAY.)

1 lb. of bay salt, 2 ozs. of saltpetre, $\frac{1}{2}$ lb. of common salt, 1 oz. of black pepper. Beat these well together in a mortar, and rub it well into the hams. Let them lie four days, turning over each day ; then put to the hams $1\frac{1}{2}$ lb. of treacle, and rub them well with it. Keep them in the above pickle one month, often turning and rubbing them with it. Then take them out, and soak them in cold water for

twenty-four hours, after which hang them up to dry and smoke them. Hams thus cured are not to be soaked before boiling beyond a very short time, and are to be put into the pot when the water boils. They should be two or three hours boiling, or rather simmering, according to the size of the ham.

A Way of Cooking a Ham.

(LADY SARAH LINDSAY.)

Soak the ham for twelve hours in cold water ; then place it in a large pan with the remains of any broth or stock ; fill up with water ; add herbs, onions, carrots, and one parsnip. Cover over closely, and put the pan on a slow fire to stew for four hours. When the ham is taken out, insert half a glass of claret into it before glazing ; and after it has been cut open sprinkle a little more in it, which gives a red colour and good flavour.

Kippered Salmon.

(TYTTENHANGER.)

If the salmon is in pickle it will do very well. Take the fish out of the pickle, and leave it for a short time to drain ; then rub a very little brown sugar all over ; after that, as much ground black pepper as it will take up, and, if you please, a little cayenne. Put the fish on a board with a weight over it for thirty-six hours, and hang it up to dry. It ought to be cut in thin slices and put in buttered paper, and the least *broil* will do it.

Pressed Beef.

(LORD MARCUS HILL.)

Bone a brisket of beef, rub it well with salt, saltpetre, and brown sugar ; let it remain for a few hours covered with this preparation. Make brine as follows : put some thyme, marjoram, basil, garlic, and bay-salt, with about 1 gallon of water ; add all the preparation which the meat is covered with, let it remain in pickle eight days ; be careful to turn the beef every day. When ready to cook, put it on to braise with all the trimmings of meat you may have about the larder ; it ought to simmer for seven hours.

Fish, Indian Fashion.

(LADY STUART DE ROTHESAY.)

Take a crimped fresh haddock, boil it quickly with salt in the water to make it firm ; boil 2 eggs hard, and slice them into a saucepan ; then take the firmest pieces of the fish, and add them to the eggs. You must then have 4^a tablespoonfuls of rice well washed and blanched, and afterwards boiled in good broth until it is done ; then strain the broth from it, if there is any left, and add to it the fish and eggs with a little salt, cayenne, and white pepper, and keep hot until it is wanted. Take a spoonful of good white sauce, which is

generally made with good chicken or veal broth reduced very thick, and add to it 1 teaspoonful of Indian curry powder, and half a tumbler of good thick cream ; boil it again four or five minutes, and pass it through a tammy over the fish ; mix the ingredients gently on the fire, and dish it up very hot. This dish requires to be well seasoned. It can be made also of turbot, soles, or any other firm fish, and by putting a garnish of filleted soles or whiting makes a very pretty dish.

Small Roll Sandwiches.

(VISCOUNTESS FALMOUTH.)

Cut a circular piece off the top of each roll, and with the point of the knife remove the insides, and fill up with the following preparation: Cut up the breast of a roast or boiled fowl into small pieces, with half the quantity of ham or tongue, some chopped truffles, and small salad. Season with a little pepper and salt, mixed together with some thick rich salad sauce. Fill the rolls with this preparation, replace the top, and dish them up on a napkin.

Adelaide Sandwiches.

(TYTTENHANGER.)

Cut the breast of a fowl or pheasant, or a slice of veal, beef, or mutton, in very small dice ; wash 4 anchovies, and cut them into dice, and place them with the meat. Then put two spoonfuls of velouté sauce and a small quantity of grated Parmesan, a little salt, and cayenne pepper, into a stewpan ; boil these over the stove, stirring until reduced to a thick sauce ; then add the meat and anchovies, and mix the whole together, and use the preparation in the following manner : cut two dozen croûtons in the form of a circle, fry them in clarified butter

to a bright yellow colour, and place one half in a clean baking sheet ; spread a thick layer of the above preparation on each of the croûtons, then cover them with the remaining twelve croûtons. Grate 4 ozs. of Parmesan cheese, and mix this with a pat of butter ; divide it into twelve parts, and cover the top of each sandwich. About ten minutes before sending to table, put them into the oven to be warmed thoroughly, pass the red-hot salamander over them to colour them of a bright yellow, dish them on a napkin, and serve with fried parsley.

Ox Cheek Brawn.

(MISS GAPE, MANOR, ST. ALBANS.)

Boil the cheek of an ox tender ; when cold, cut it in small pieces ; then boil it up with 1 quart of strong broth, $\frac{1}{4}$ oz. of isinglass, and a little pepper and salt. Pour it into a mould, and when cold it may be sent up whole or cut in slices.

Charter Pie.

(CORNISH RECIPE.)

Take 3 or 4 very young chickens and cut them in quarters—season with salt only: let a good quantity of parsley be picked from the stalks, boil it in milk, and chop it very small. Put the whole into a dish with a quantity of thick cream, put paste over the dish, and bake it. Before it is sent to table, put a pint of hot cream into the pie.

Calf's Head Pie.

(CORNISH RECIPE.)

Half boil a calf's head, then cut it in thin slices, and put the meat in layers with the tongue, sweet herbs, spices, sago, and eggs. Boil the bones, and pour the jelly after it is strained over the meat; when it is cold, put a crust over and bake it. This pie is only to be eaten cold. Half a calf's head is sufficient for a pie : the brains are omitted.

An old-fashioned Pigeon Pie, very good.

(OLD BATH COOKERY BOOK.)

Cover your dish with puff-paste crust ; let your pigeons be tender and nicely picked ; season with brown pepper and salt, and a little chopped onion, and put a good piece of butter with a little more pepper and salt under the pigeons ; lay them in your pan with the necks, gizzards, livers, and pinions between ; put a very tender beef-steak in the middle, and add the yolks of 3 hard-boiled eggs ; half fill the dish with water, lay on the top crust and bake well, taking great care not to burn the paste.

Roman Pie.

(HON. MISS JERVIS, BATH.)

Boil 1 rabbit or chicken, cut off all the meat as thin as possible ; 2 oz. of macaroni boiled very tender, 2 oz. of Parmesan cheese grated, a little shallot chopped very fine, and pepper and salt, not quite $\frac{1}{2}$ pint of cream. Line a mould with good paste, sprinkle with vermicelli, and bake an hour ; serve with brown sauce.

Beef-steak Pudding.

(METHLEY PARK. 1840.)

One slice of the undercut of a sirloin of well-kept beef, then oysters, then veal fat, and so fill up the pudding. Add a little Harvey sauce, half a teaspoonful of cayenne pepper, salt, and white pepper; mushrooms and shallots improve the flavour.

Capuchin Sauce.

(LADY WILLIAMS.)

Tarragon, chervil, shallots, and parsley chopped down, with oil and vinegar, for herrings ; but for salmon add lemon juice and cayenne ; the chervil may be omitted with trout.

Tomato Sauce.

(LADY INGLEFIELD.)

4 lbs. of tomatoes, 6 ozs. of shallots, and 4 ozs. of garlic, to be boiled together gently for one hour. Then rub through a sieve as much as you can, and boil the pulp you cannot get through in $1\frac{1}{2}$ pint of vinegar, with 4 ozs. of salt, 2 drachms of chilies, or 3 large capsicums, for a short time ; then add the remainder of the pulp, some mushroom catsup, 2 or 3 cloves, and cayenne pepper. Boil one hour ; strain when cold, and bottle.

To make Sauce for Wild Duck.

(QUEEN ANNE'S ROYAL COOKERY BOOK.)

Take winter savory, thyme, and sage, of each a little ; put these very small into some strong broth, a little pepper, salt, a little ginger, 2 spoonfuls of claret, and 2 spoonfuls of mutton gravy, and boil all this a quarter of an hour ; put in the gravy that drops from the ducks, but none of the fat of them. When the ducks are three-quarters roasted, pour the same through them ; and when they are cut up, put them on a chafing dish of coals, and stew them a little.

Vinaigrette Sauce for Cold Meat.

(LORD MARCUS HILL.)

Chop mint, parsley, and shallot, and mix with salad oil and vinegar.

Tartar Sauce.

(LORD. MARCUS HILL.)

Salad oil, French mustard, and tarragon vinegar (all in proportion) ; the yolks of 2 eggs ; chopped parsley and other herbs. Excellent for fish or broils.

Mayonnaise Sauce.

(LADY ARTHUR HILL.)

Put in a round basin the yolks of 2 eggs and a pinch of salt. Stir in, drop by drop, 2 tablespoonfuls of salad oil, moving the spoon very rapidly round, to work in the oil. When it is thick, add a few drops of tarragon vinegar, then more oil ; thin it with a little more vinegar. When finished it should be quite thick and rather acid. The above is a good sauce for salad, and for cold salmon or chicken.

White Soup with Herbs.

(LORD MARCUS HILL.)

1 quart of veal and beef stock, strong, and made to boil, 1 tablespoonful of chopped tarragon and chervil ; boil until tender. Add a gill of cream and 3 yolks of eggs beaten well together ; stir till quite hot ; do not boil for serving.

To make a White Soup of Sago.

(OLD RECIPE. GREYHURST.)

Get a knuckle of veal, and boil it four hours ; 2 onions, 1 carrot, and a head of celery ; pass all through a sieve, and take all the fat off. Then put it into a stewpan and boil it up ; add 2 ozs. of sago, 2 ozs. of semolina, and the yolk of 2 eggs, a gill of cream, and pepper and salt to taste.

Fish Soup (White).

(SCOTCH RECIPE.)

Take a saucepan, put on as much water as you wish to make soup, and let it come to a boil. Take as much fresh fish as you think sufficient to make the gravy good, with a few blades of parsley and 2 onions ; skim it well, and let it boil some hours, until you find the gravy to your taste. Then strain the gravy from the fish ; take 2 or 3 ozs. of butter with as much flour as you think sufficient to thicken it to the consistency of white soup ; let it come to a boil, then add some pieces of the best of your fish,

with a little parsley minced fine, and a little white pepper, for about ten minutes before serving. Add 1 or 2 gills of cream according to the quantity of soup.

Cod's Head Soup (Brown).

(SCOTCH RECIPE.)

Cut 6 large onions in slices, put them in a stewpan with $\frac{1}{4}$ lb. of the best fresh butter ; put them into a stove to simmer for an hour covered close up. Take the head and all the pieces you can get off the fish ; put them on a plate, dredge them with flour, and let them stand. Take all the bones of the heads and remainder, and boil them for an hour in 3 English pints of water. Strain this through a sieve, and put the liquor to the onions, &c. Add a large handful of parsley, well washed and picked ; chop it as fine

as possible, put it in the soup, and let it just boil, otherwise it will make it yellow. Add a little cayenne pepper, 2 spoonfuls of anchovy, and a tablespoonful of chili vinegar ; then put the fish in the stewpan to the soup, and let it simmer for ten minutes, and send it hot to table. If not thick enough, add a little bit of butter the size of a walnut, and a little flour.

Crème de Tapioca.

(COUNTESS OF WARWICK.)

Take 4 spoonfuls of pearl barley or tapioca, blanch and put it into a stewpan with some chicken consommé and a small head of whole celery. Boil gently till done ; take the celery out, and add a *liaison* of 2 yolks of eggs, and $\frac{1}{4}$ pint of cream at the last ; it must not boil. If it is made of barley, serve up very thin slices of lemon with it.

Green Asparagus Soup.

(LORD MARCUS HILL.)

Take 3 large bundles of asparagus, break off as far as it is tender, parboil it in water, then pound it in a mortar, rub it through a tammy, and add as much strong savoury stock as will make it the same consistency as green pea soup. Be careful not to let it boil till just before you send up the soup, or it loses its colour.

Soup à la Flamande.

(LORD MARCUS HILL.)

Take turnips, onions, celery, leeks, and Jerusalem artichokes, 4 or 5 of each ; stew them in a little white broth ; pass it through a tammy. When it is to be served, add 1 pint of cream and 4 yolks of eggs. It must not boil after the eggs are put in.

Cheese Soup à la Bibron.

In proportion for a large or small party.

(LORD MARCUS HILL.)

Slice 4 onions with $\frac{1}{2}$ lb. of lean ham ; put it in a stewpan with a good piece of butter, and let it fry till quite brown. Add to it $\frac{1}{2}$ lb. of bread crumbs, 3 pints of good broth, and a little cayenne pepper. Boil for half an hour ; remove from the fire, and add $\frac{1}{4}$ lb. of Parmesan cheese. Pass it through a tammy ; let it boil up once the last moment before serving. Have 6 yolks of eggs mixed with 3 tablespoonfuls of broth added ; do not let it go near the fire afterwards ; cut bread in small dice and fry in clarified butter, and serve.

Brocon Soup.

(LADY INGLEFIELD.)

Take 2 good-sized onions and a little ham, cut in small pieces ; simmer with a little butter till quite brown ; mix 2 tablespoonfuls of flour with this, add a quart of good stock, a sprig of thyme, and let all boil for half an hour, stirring occasionally to prevent burning. Season with salt and a little cayenne, a dessert-spoonful of sugar, and a glass of wine, sherry or Madeira. Boil 3 eggs for ten minutes ; get the yolks out and rub them through a sieve with a little butter, pepper, and salt, and a dessert-spoonful

of flour. Make them into little balls about the size of marbles ; let them remain in boiling water over the fire for a few minutes to blanch them ; put them on a sieve, and throw them in just as the soup is being served up.

Potage Chiffonade.

(LORD MARCUS HILL.)

A handful of sorrel, 2 heads of cabbage lettuce, $\frac{1}{2}$ handful of tarragon, $\frac{1}{2}$ handful of chervil. Cut the herbs, well washed, into very thin slices ; put a piece of fresh butter into a strong stewpan, and pass the herbs in it for twenty minutes on a sharp fire, then put some good veal broth or beef stock to it. When it boils put it in the corner of the stove and skim it well ; let it stew one hour and a half, that the herbs may be well done. Season it to your palate, and serve up very hot.

Clear Soup with Omelette.

Excellent.

(LORD MARCUS HILL.)

Make a clear light soup, and just before serving up make a thin savoury omelette, taking care not to burn it, and add it to the soup chopped into small pieces.

Omelette for Soup.

(HON. MISS JERVIS, BATH.)

The yolks of 3 eggs, a teaspoonful of salt, and $\frac{1}{2}$ tea-cupful of white stock well beaten up. Put into a buttered tin and steam three-quarters of an hour ; then let it get cold, and cut into the shapes required.

Potage à la Reine.

(COUNTESS OF WARWICK.)

Prepare a mixture the same as for 'Croustades à la Reine,'¹ only add the consommé and $\frac{1}{2}$ pint of boiling cream at the last, and serve with croûtons. It must be put into a bain-marie, and the bain-marie into a stewpan of boiling water, and warmed gradually.

¹ See p. 168.

Soup à la Reine.

(MRS. CHARLOTTE MASON. 1787.)

Put into a stewpan 2 lbs. of lean veal cut into slices, 2 or 3 slices of ham or lean bacon, a carrot, a large onion sliced; 4 peppercorns, and a dozen coriander seeds. Let these draw very gently ; add 4 quarts of beef broth, and let it boil quietly one hour ; strain it ; pound the white of a roast fowl ; blanch and beat $\frac{1}{2}$ lb. of sweet almonds, half a dozen of bitter ; bruise 4 yolks of eggs boiled hard ; mix these with the soup, rub it through a napkin, beat it, and add a little cream ; keep it stirring, do not let it boil ; put into the tureen the crumb of a French roll whole.

Cock-a-Leekie.

(EARL OF STAIR, LOCHINCH.)

Boil an old fowl for three hours, reduce the liquor to 2 pints; put about a pint of good beef soup. Cut 8 or 10 leeks (the thick white parts about an inch long); boil in the liquor for two hours. Then take 12 prunes, stone them, and let them boil in the soup a quarter of an hour. Serve hot. If thick, a little beef soup may be added. This is enough for six persons.

Water Souché.

(DUTCH RECIPE. GIVEN TO LADY STUART DE ROTHESAY
BY THE LATE LORD MONTAGU.)

Take 6 flounders ; boil 2 in a little water ; when well done, take the fillets off, put the bones back in the water, reduce it to a small quantity. Chop some onions and parsley very fine, fry them in butter ; add a little flour and cream to the water the flounders were boiled in. Season with pepper and salt to your taste. Put back the fillets, and boil the remainder of the flounders. The last thing put the sauce over them.

**‘A good strong savoury Broth as it was
made for the Queen on mornings.’**

(FROM QUEEN ANNE’S ROYAL COOKERY BOOK.)

Make some very good broth with the lean of veal, beef, or mutton, and with a brawny hen or young cock ; after it is scummed, put in an onion quartered (and if you like, a clove of garlic), a little parsley, a sprig of thyme, as much mint, a little baum, some coriander seeds bruised, a very little saffron, salt, pepper, and a clove. When all the substance is boiled out of the meat, and the broth very good, you may drink it so, or pour a little of it

on toasted sliced bread, and stew it till the bread has drunk up all that broth; then add a little more and stew so, adding broth by little and little, that the bread may imbibe it and swell, whereas if you drown it at once the bread will not swell and grow like jelly, and thus you have a good pottage. You may add cabbage, or leeks, or endive, or parsley roots before the broth has ended boiling, and time enough for them to become tender. In the summer you may put in lettuce, sorrel, purslane, borage, and buglos, but green herbs do rob the strength and vigour and cream of the pottage.

Soupe à la Bonne Femme.

(COUNTESS OF WARWICK.)

Wash clean a head of lettuce without the stalk ; cut it in nice strips, and a good handful of sorrel ; wash, and put all into a stewpan to reduce ; add some good chicken consommé, boil gently for half an hour, and when about to serve cut out of the crust of a French roll some little round pieces, and put them in the soup.

Chicken Soup.

(LADY SARAH E. LINDSAY.)

Boil down the chicken bones, add a little savoury stock, then semolina and a little sago, and boil gently till all is ready for serving. Cream may be added, but is not needed.

Mutton Broth.

(MRS. WHITE,
FORMER COOK TO LADY SARAH E. LINDSAY.)

Boil about 2 lbs. of the neck of mutton with leeks, carrots, 1 turnip, a parsnip, and a little celery, salt to taste, in 5 pints of water until the meat is thoroughly done ; prepare cutlets, put the trimmings from the cutlets in the broth. When done, having prepared a carrot, 2 turnips cut in small dice, with two leeks, strain the stock and put the cutlets in with the prepared vegetables, and half a tea-cupful of rice. Boil two hours very gently, skimming well.

Mock Turtle Soup.

(OLD BATH COOKERY BOOK.)

Provide 2 calves' feet and 1 chicken ; cut them into pieces of a proper size for a fricassee ; make the seasoning with 3 large onions, a handful of parsley, and a few sweet herbs. Chop them all together, then season the meat ; let the calves' feet stew two hours ; then put in the chicken, let it stew half an hour. Add a glass of Madeira and some cayenne pepper ; let the whole stew together half an hour, and serve up in a soup tureen.

Clear Mock Turtle Soup.

(BRICKHILL MANOR.)

1 calf's head, 12 lbs. of stock meat. The head to be boiled two hours, then taken out, and the meat laid aside ; all the bones with the stock meat put on to boil for six hours, well garnished with fine herbs and shallots rather than onions ; then passed through the sieve, when all the fat must be taken off. The calf's head to be cut in small pieces, add a little cayenne pepper and salt, two *small* glasses

of sherry mixed with 2 tablespoonfuls of clear arrowroot, and serve very hot ; the skin must be left on the head. Sufficient for a party of ten.

Hotch-Potch.

(ELIZABETH, COUNTESS OF BALCARRES. 1806.)

Take the breast and back ribs of mutton, cut them in small pieces, and wash them well ; put them in a pot with 3 Scotch pints of water along with 2 whole turnips and 2 whole carrots ; let them boil two hours, then take out the meat, and run the soup through a sieve to keep out the small bones ; put it on again with 2 or 3 turnips cut small, and the same quantity of carrots, 2 or 3 onions, and $\frac{1}{2}$ peck of peas, and if the soup be not sufficiently

thick, bruise the turnips and carrots that were boiled with the mutton, and put in the mutton about two hours before dinner, with salt and pepper to your taste.

Barley Broth.

(ELIZABETH, COUNTESS OF BALCARRES. 1806.)

Take 8 lbs. of fresh beef, wash it in warm water, put it in a soup pot with 6 quarts of water, and a tea-cup of pearl barley. Set it on the fire, when it boils skim it well, put a little cold water in the soup pot and skim it again, until no more scum rises. (When the beef is sufficiently boiled take it out, and dish separately when ready.) Then take 2 turnips, 2 carrots, 4 onions, a small bit of white cabbage; cut all very fine, put them into the broth,

let them boil slowly for four or five hours. After the roots have been put in, you may have a whole carrot and turnip boiled in your broth. When sufficiently done, break them with a spoon in a basin. Put them into the broth for ten minutes before you dish it ; this gives a good colour, and thickens the broth.

Savoury Soufflé.

(LORD MARCUS HILL.)

Take a pheasant, partridge, or hare, pound the meat in a mortar with 4 spoonfuls of flour, a little onion and parsley, $\frac{1}{4}$ lb. of butter; season, and mix with it the yolks of 4 eggs; pass it through a sieve; beat up 6 whites of eggs; mix in lightly. Let the whole be put in a cloth, and baked three-quarters of an hour; mind it does not burn.

To make Grouse Soufflé.

(GIVEN BY SIR WILLIAM ALEXANDER, Q.C., TO
LADY SARAH E. LINDSAY, IN THE HIGHLANDS. 1848.)

Take the breasts of 2 grouse that have been dressed, pound them in a mortar with 2 ozs. of fresh butter and a soupçon of onion. Then rub them through a sieve ; add 4 eggs, the whites beaten to a high froth ; season with cayenne and a little salt. Twenty minutes will bake it in a tin in a quick oven. To be served up very hot.

Soufflé de Parmesan.

(FROM A FRENCH RECIPE.)

Place in a stewpan 1 oz. of butter, 2 table-spoonfuls of flour, a little salt, $\frac{1}{2}$ pint of milk, the yolks of 4 eggs, and 2 spoonfuls of cream. Boil till thick, and when sufficiently cool add the whites of the eggs whipped up, stiffen gently, stir in with the other ingredients ; strew in lightly 2 ozs. of Parmesan cheese, and a little pinch of cayenne pepper. Bake in a quick oven.

Cheese Puffs.

(LORD MARCUS HILL.)

Grate some Parmesan cheese into a rich puff paste, roll it as thin as possible, cut it into pieces the size of a crown piece, and throw them into hot lard ; $\frac{1}{4}$ lb. of the grated cheese will be sufficient to flavour two dozen puffs.

Cheese Straws.

(COUNTESS OF ST. GERMANS. 1854.)

$\frac{1}{2}$ lb. of puff paste ; 2 ozs. of Parmesan cheese, grated very fine. Sprinkle the cheese and a little cayenne pepper on the paste, roll it two or three times, cut it six inches long and two wide. Bake in a moderately heated oven, and send up very hot.

Hindoo Relish.

Excellent.

(BRICKHILL MANOR.)

Boil eggs very hard ; cut lengthwise ; then take the yolks without breaking the white, and pass through a sieve with as much butter and grated ham, and small pinch of curry powder ; mix well together and refill the eggs, then put them in the oven till browned. Serve very hot on dry toast.

Risotto à la Milanaise.

(LADY ARTHUR HILL.)

Fry in a saucepan, with butter, an onion finely minced, and when it is of a golden colour put in sufficient rice ; keep adding stock or broth as fast as the grain absorbs it. When the grain begins to burst, remove it from the fire ; add plenty of Parmesan cheese, a little salt, pepper, and butter.

Italian Stewed Rice.

(LOUISA, MARCHIONESS OF WATERFORD.)

Chop half an onion fine and put in a stew-pan with 3 ozs. of butter. Fry for a few minutes. Add $\frac{1}{2}$ lb. of rice, and 1 pint of good stock, pepper, and salt. Stew for half an hour, and add a tablespoonful of Parmesan cheese before serving.

Persian Recipe for Boiling Rice.

(OLD RECIPE.)

Soak the rice in cold water for two hours ; then put it into a pot of boiling water and boil for half an hour, till the rice is just about to soften. Lift the pot off the fire, and pour all its contents into a cullender to strain the water off. Fresh water must then be poured over the rice in the cullender, and the rice stirred round while it strains off, so as to wash the rice perfectly clean and carry off the glutinous matter. A small quantity of clarified butter is then put into the pot with fresh water and the rice poured back. Cover the pot, and boil gently over a slow fire for two hours.

Petits Pois à la Demi-Bourgeoise.

(LADY BUCKINGHAMSHIRE. 1768.)

Put a large pint and a half of young peas into a stewpan with a bit of butter, bunch of parsley, young onion, and 1 cabbage lettuce cut in form. Let them be stewed in their own juice upon a very slow fire ; when they are done, and there is hardly any sauce left, add a little sugar, very little fine salt, and afterwards the yolks of two eggs with some cream. Mix the whole on the fire and serve it up.

To Stew Old Peas of the Last Year.

(MR. LEWIS.)

Soak them one night in soft water, and next morning they will be found to have the appearance of being just taken from the shells. They must be stewed slowly for two hours in soft water just sufficient to cover them, adding lettuce, mint, and a lump of sugar, pepper, and salt, thickened with butter and flour. They may be done with veal or lamb, but are very good as a side dish.

Potato Croquettes.

(OLD RECIPE.)

Mix 4 ozs. of grated Westphalia or English ham with 1 lb. of mealy potatoes mashed with butter, salt, and 2 eggs ; form them into small loaves, and fry them in butter ; serve them up in brown gravy.

Potatoes à la Lyonnaise.

(LORD MARCUS HILL.)

Put $\frac{1}{4}$ lb. of butter in a frying-pan ; cut 2 onions into dice, put them with the butter, and 12 boiled potatoes, also cut into dice ; throw them into the pan and stir for ten minutes, then dish them up hot. Less in quantity for a small dinner.

Potato Chips.

(METHLEY PARK.)

The potatoes must be pared raw and cut in long pieces ; put them into water, or they will turn black ; then in a cloth to dry. Shake a little flour over them, and be sure to have the lard quite hot, otherwise they will boil instead of crisping. Before dishing up, sprinkle a little salt over the chips.

Pomme de Terre Soufflé.

(BARHAM COURT.)

Take 6 potatoes of equal size ; bake them in a slow oven till well done. With the point of a knife cut off a piece large enough only to admit of a teaspoon to empty them. Pass the potatoes quickly through a fine wire sieve ; have ready a little boiling milk sufficient to make a purée as thick as cream ; wash it well with a wooden spoon ; add salt and pepper to taste. Let it cool. Whip the white of 1 egg to a strong froth ; mix it very lightly with the purée ; fill the skins quite full, and bake them in a quick

oven twenty minutes. Serve very hot. Great care must be taken to pass the potatoes and mix the purée very quickly, or the potatoes will become rough, and not rise when baked.

Macaroni Pudding.

Very good.

(FRENCH RECIPE.)

4 ozs. of macaroni to be well boiled, 1 pint of milk, 5 yolks and 2 whites of eggs, a little boiled ham cut in dice, 1 tablespoonful of béchamel sauce ; mustard, pepper, and salt to taste. Steam one hour and a half.

Veal Pâtés.

(BRICKHILL MANOR.)

Chop some veal and a bit of lean ham or tongue together ; make a little good beef gravy hot ; add a little cream ; make it boil ; shake a little pepper over the veal, add a little shallot or garlic ; put all into the gravy. Make it thoroughly hot. Fill your pâtés when you take them out of the cream.

Piemontese Tartlets.

(HON. MISS JERVIS, BATH.)

Make a paste of 1 oz. of butter, 2 ozs. of flour, the yolk of 1 egg, a little water, and a pinch of salt ; roll it to the thickness of an eighth of an inch, line some patty-pans with it. Take 2 ozs. of finely grated Parmesan cheese, beat it up with the yolks of 2 eggs ; add pepper, salt, and a little cayenne ; work in 2 table-spoonfuls of cream ; fill the patties, and bake in a moderate oven.

Mayonnaise.

(AMERICAN RECIPE.)

Roast a pair of fowls in the morning ; leave them till quite cool. Immediately before serving, carve the fowls and put them compactly into a dish. Take the yolks of 5 eggs, and pour in a very fine continual stream half a bottle of the best olive oil and a small teaspoonful of mustard. Stir the same way till they are creamed ; then add a teaspoonful of shallot vinegar into the dressing, and, having put a little pepper, salt, and vinegar on the fowl, pour the dressing over it, and arrange bunches of cool fresh lettuce, and garnish with hard-boiled eggs cut in four quarters.

Curried Spinach.

(MRS. LUCY, SEN., CHARLECOTE.)

Take some carefully cooked spinach, and fry it in boiling butter, in which a little curry powder (a tablespoonful) has been already fried ; add to this a dozen prawns or shrimps, and fry the whole together slowly for one hour. A plate should be turned down all over this to keep in the pieces which otherwise are lost. Serve as an entrée. Good hot or cold.

Lord Clive's Curry.

(AN AMERICAN RECIPE.)

Slice 6 onions, 1 green apple, and a clove of garlic. Stew them in a little good stock until they will pulp; then add 1 teaspoonful of curry powder, a few tablespoonfuls of stock, a little salt and cayenne pepper, half a *salt-spoonful* of each. Stew in this gravy any kind of meat cut into small pieces, adding a piece of butter the size of a walnut rolled in flour.

Ham Pancakes.

(HON. MISS JERVIS.)

A common pancake should be a few minutes in the frying-pan before the ham is put on it. Then cover the ham with a *little more* batter ; after a few more minutes it *must be turned and fried altogether*. The slices of ham or bacon should be cut as *thin* as possible.

An Old-Fashioned Welsh Rarebit.

(OLD RECIPE.)

Toast the bread very neatly on both sides and butter it. Cut a slice of cheese about as long as the bread, toast it on one side, and with a hot iron brown the other. Rub over a little mustard, and serve very hot.

Cayenne Cheese.

(MISS GAPE, MANOR, ST. ALBANS.)

Weigh equal quantities of Parmesan cheese, butter, and flour ; add cayenne pepper to your taste. Roll it out in pieces, the size of French pastry ; bake them in a moderate oven, and send them up quite hot in a napkin.

Green Butter.

(MADAME GRISI.)

Boil a handful of parsley ; let it get cold ; add 1 oz. of fresh butter and a little anchovy paste or anchovies (less than the size of a small walnut), and pass it all through a fine sieve ; and it must be sent up quite cold.

Spanish Butter.

(HON. MISS TUCHET.)

Dissolve 1 oz. of isinglass in a pint of new milk ; then add 1 pint of cream, a little rose water to taste, or other flavouring, a few bitter almonds, and sweeten. Have ready the yolks of 4 eggs well beaten. Mix altogether, set on the fire, and constantly stir it until it begins to simmer ; then strain through a muslin bag till nearly cold, and pour into moulds.

Spanish Recipe for Anchovies.

(GIVEN BY THE LATE LADY HOLLAND TO THE DUKE
OF BEDFORD.)

Anchovies with oil are much improved by having knotted marjoram mixed with them, as in Spain.

Anchovy Butter.

(VISCOUNTESS FALMOUTH.)

4 anchovies must be washed, and the bones taken out and pounded well in a mortar. Boil some celery and run it through a sieve with 2 ozs. of fresh butter. Mix the whole well together, make it into pats, and ice it.

EASTERN COOKERY.

Translated from the words of Karabet Akhtgi.

(GIVEN BY THE HON. MISS TUCHET.)

Boorgoo.

Sometimes boorgoo is used instead of rice. This boorgoo is malt made of wheat, instead of barley; it may be kept for some time, and when it is to be used in cookery, it is boiled in the same manner as rice, and used in the same way; but only in savoury, and not sweet dishes. I am surprised that this has not hitherto been introduced into European cookery, as it is an excellent dish.

EASTERN COOKERY (*continued*).**Kebab.**

Take tender meat, such as mutton, kidneys, or sweetbread ; cut it into pieces the size of a nut, stick one piece on an iron skewer, then a piece of fat, then a piece of some vegetable such as tomato or potato, then another piece of meat, and so on till the skewer is full. Add pepper and salt, and toast by the side of the fire. When roasted, cut open a new roll or flat piece of new bread ; take the kebabs off the skewers, and put them inside the bread ; pour some gravy over this, and serve hot.

Sometimes the meat is steeped for an hour in red wine before it is put on the skewers.

Yaourt, a kind of sour milk, may be poured over this dish for sauce ; it is also occasionally covered over with salad chopped small.

EASTERN COOKERY (*continued*).'**Tengéré Kebab.**

Take a piece of meat, fry till it is half done in butter, put it into a stewpan (tengéré) with lemon peel, a glass of red wine, a small quantity of spices, pepper, salt, and cover it close. Stew it for four hours over a small charcoal fire.

EASTERN COOKERY (*continued*).**Dolma.**

Mince mutton with onions and rice ; with this stuff cucumbers, gourds, or vegetable marrows. Mix some broth with the yolk of an egg and lemon juice ; pour this over the dolmas for sauce.

EASTERN COOKERY (*continued*).**Dolma of Vine Leaves.**

Put the vine leaves in boiling water for a moment, or throw boiling water over them ; put a small quantity of mincemeat and rice into each, and wrap it up in the leaf. Stew them in broth.

EASTERN COOKERY (*continued*).**Tomato Patties.**

These are made of anything of which patties are usually made ; but instead of pastry, the meat is to be put into the tomatoes, of which the insides have been taken out, and fried in butter or baked.

EASTERN COOKERY (*continued*).**Keinfté.**

Pound meat and suet in a mortar, with onions half boiled, parsley and eggs, pepper, salt, and a little water. Make this into small balls, throw flour over them, and fry them.

EASTERN COOKERY (*continued*).**Keihma.**

Squeeze the water out of a vegetable marrow ; grate it small, grate some new cheese, add eggs and a small quantity of fried onions and pistachio nuts ; make this into a paste, and beat it up well together. Then take some slices of vegetable marrow, or fruit of the egg plant, spread the paste upon them rather thickly, having first put a little butter on the slices. Bake in a slow oven for half an hour.

Mousse de Volaille.

(COUNTESS OF WARWICK.)

Take the fillets of a chicken, pound them in a mortar ; then pass through a hair sieve, put it into a basin, and twenty minutes before dinner whip $\frac{1}{2}$ pint of cream very stiff. Add it by degrees to the meat, and season with salt according to taste. Put the mixture in a buttered mould, and have a steamer ready. The water must simmer only, not boil, or else it will curdle. Put the mould into it, and steam it for ten minutes. Make a suprême

sauce with the bones ; turn the mousse on the dish, absorb all water that may come from it, pour the sauce round, and serve. A mousse may be done the same with game or fish.

Boudin de Volaille Allemande.

(COUNTESS OF WARWICK.)

Take the meat of chicken, game, or rabbit ; make some nice forcemeat very soft with cream ; shape like quenelles, or steam in small moulds. When cold, make some Allemande sauce (which is reduced velouté) ; then add a little cream, 1 yolk of egg, and a little mushroom juice ; boil, then pass through a tammy. Mask the boudin over with it ; when cold, cover with eggs and bread crumbs, and fry in hot lard. The softer you make the forcemeat with cream, the better it is.

Timbales à la Parisienne.

(COUNTESS OF WARWICK.)

Take a plain charlotte mould, well buttered ; make ready some macaroni ; when cooked, cut it very thin and put it all round the mould ; then line with some chicken forcemeat ; have some quenelles made with a teaspoon ; poach in stock a little tongue, chicken cut the same as for blanquette, mushrooms, and truffles. Reduce some sauce, and put all into the mould ; cover the top with forcemeat, steam for half an hour, and serve with thin velouté sauce.

Bouchées des Cerveilles.

(COUNTESS OF WARWICK.)

Put the brains of 2 sheep's heads in salt and water for twenty-four hours (not much salt). Put them into a stewpan in cold water with a little vinegar, a little onion, parsley, carrot, thyme, and bay leaf. Let them gently come to the boil ; take them off when cold, cut all in small dice, but very carefully, or they will break. Before serving, warm a little velouté, put the brains in, warm again, and serve the bouchées in a napkin.

Suprême de Volaille.

(COUNTESS OF WARWICK.)

Put a chicken, cut into nice fillets, into a buttered saucepan ; cover with some clarified butter. About ten minutes before serving, put them in the oven and just set them ; if too long they will harden. Take them to a hot plate, put some sauce over them, toss them, then dish up one by one like cutlets, alternately with slices of tongue warmed in consommé. Peas, asparagus points, or juice of mushrooms in the centre, and velouté all round.

Haricot Mutton Cutlets.

(LORD MARCUS HILL.)

Cut a neck of mutton into chops, put them into a frying-pan, and fry them a nice light brown. Then put the chops into a stewpan. Have ready some carrots, turnips, onions, cut and fried, with a little salt, pepper, flour ; add them to the chops, also fried a nice brown, with sufficient stock to cover the whole. Let them stew two hours ; put the chops round the dish, vegetables in middle.

Cutlets à la Reform.

(MISS GAPE, MANOR, ST. ALBANS.)

Take 10 or 12 mutton cutlets, very small, and well seasoned with pepper and salt. They are to be bread-crumbed, mixed with some ham and parsley chopped very fine, and put in a saucepan well buttered. An excellent sauce for this dish will be found on the following page.

Sauce for the Cutlets à la Reform.¹

(MISS GAPE, MANOR, ST. ALBANS.)

Take the white of an egg chopped in small fillets, and also cut some Indian pickle small; 3 or 4 spoonfuls of good seasoned gravy, a little cayenne pepper, half a spoonful of currant jelly, and a little Roux sauce.

¹ See previous page.

Excellent Scotch Collops.

(OLD RECIPE.)

Cut your collops from the best end of a neck or leg of veal, rather larger than a crown piece ; mix 1 egg, a little butter and seasoning (such as mushrooms, a taste of garlic and herbs) ; dip your collops in that, put a little butter in a nice frying-pan, and fry them a light brown. Serve with a rich savoury sauce.

Chicken Cutlets.

(HON. MISS JERVIS, BATH.)

Boil a cupful of rice in milk until quite soft ; then pound it in a mortar with some salt and white pepper ; pound separately an equal quantity of cold chicken, some lean ham or bacon, and a very little grated lemon peel ; mix all together with the yolk of an egg, form into cutlets and brush them over with egg, bread crumbs, and herbs like veal cutlets ; fry them a light brown, and serve with a sauce piquante made of gravy, tomato, or any other flavour.

Bouchées à la Morglas.

(COUNTESS OF WARWICK.)

Make some puff-paste patties, and fill them with this mixture: some chicken cut in small dice, tongue, truffles, and mushrooms which have been put into a stewpan with a little velouté; fill the cases, and serve hot on a napkin.

Croustades à la Reine.

(COUNTESS OF WARWICK.)

Take all the meat off a roasted chicken, pound it well in a mortar ; while pounding it have a stewpan on the fire with the bones and 4 spoonfuls of rice. When cooked, take all the bones out, and put the rice into the mortar, and pound it well ; then put the meat and rice into the stewpan again. Add a little warm consommé, pass it through a tammy, then put it into a clean stewpan with a little butter and cream ; warm, but do not boil. Make some small cases with paste like this : $\frac{1}{2}$ lb. of flour,

2 ozs. of butter, 1 egg ; line the moulds with it very thinly (the thinner the more delicate), fill with barley, and bake. When of a nice colour, remove the barley, and fill with the purée to make puff-paste tops. Game can be done in the same way on a napkin.

To Roast Larks with Bacon.

(QUEEN ANNE'S ROYAL COOKERY BOOK.)

Put your larks on a small spit, with a slice of bacon and a sage leaf between each lark. Being roasted, dish them up with a sauce made of the juice of two or three oranges and a little sliced ginger ; then set it (the sauce) on the fire a little while, and beat it up with a piece of butter, and so serve them up.

Partridges à la Sierra Morena.

(LATE SIR ANDREW BARNARD.)

Put into a middle-sized stewpan 4 partridges ready trussed ; cut $\frac{3}{4}$ lb. of bacon in squares one inch thick, and put them in the stewpan. Take 4 large onions, cut them in four quarters each, 12 grs. of whole pepper, a little salt, 3 bay leaves, 1 gill of vinegar, $\frac{1}{2}$ pint of port wine, $\frac{1}{2}$ pint of water, 2 tablespoonfuls of salad oil, and put all these ingredients into the stewpan. Take half a sheet of brown kitchen paper, and cover the stewpan with it, making the lid quite tight ; then put the stewpan over a slow charcoal fire

to stew for two hours. Take out the partridges, and when in the dish put round it some of the quarters of the onions that have been stewed. Pour the gravy in the dish after it has passed through a sieve, and send to table. Chickens will likewise do in this way.

Faisan à la Tregothran.

(VISCOUNTESS FALMOUTH.)

Bone a hen pheasant ; take the meat of 4 woodcocks ¹ with chopped truffles mixed with the forcemeat ; this is to form the stuffing for the boned pheasant ; the trail of the woodcocks, fried in a little butter, put on pieces of toast round the dish. For gravy: stew the bones of the woodcocks, afterwards reduce the broth, add a little sherry or Madeira to the broth, and serve it in a boat ; season to taste.

¹ Woodcocks are, or were, very plentiful in Cornwall.

German Way of Roasting a Fowl
with Chestnuts.

(MRS. C. MASON. 1787.)

Roast some chestnuts of a fine brown, without burning them ; take off the skins, and peel them ; take about a dozen, cut them small, and bruise them in a mortar ; take $\frac{1}{4}$ lb. of ham or bacon, and beat it till it is very fine ; chop small a handful of parsley, a few sweet herbs, a little pepper and salt. Mix all together, and put them into the fowl. Tie the neck very tight, and hang it up by the legs ; roast it with

a string, and baste it with butter. For sauce : take some more chestnuts, peeled and skinned, put them into some good gravy with a little white wine, and thicken it with a piece of butter rolled in flour.

To Roast a Leg of Pork without Crackling.

(GIVEN TO LADY STUART DE ROTHESAY.)

The leg of pork to be salted three days ; then boiled for one hour, and the skin taken off ; then to be roasted. It will require the same time roasting as if not boiled ; then to be basted with a tablespoonful of good vinegar, and a little cayenne pepper. The pork to be taken from the spit and laid in a dish before the fire ; the vinegar to be mixed with good savoury gravy, to be served up with the pork.

Savoury Vermicelli.

(LADY INGLEFIELD.)

Set 1 pint of milk to boil on the fire, and when it is ready put in 3 tablespoonfuls of vermicelli. Let it simmer five minutes ; add 3 eggs both yolks and whites ; beat all up together with a little cream, salt, white pepper, and a little shallot. Stick the mould with small neatly cut pieces of ham or tongue. Bake it, and serve when turned out with savoury gravy.

Mushroom Omelette.

(DOWAGER LADY BUCKINGHAMSHIRE. 1757.)

Fricassee your mushrooms ; then take half of them and mince them fine. Then mix into an omelette with the proper quantity of eggs, yolks and whites, seasoned with a little salt, an onion sliced extremely fine, and some sliced parsley. Of this you must fry two omelettes in a small pan, for they should be thick and tender ; then lay your fricassee of mushrooms between the two omelettes, and serve them as hot as you can ; be sure to fry the omelettes very tender.

Carotte à la Flamande.

(COUNTESS DOWAGER OF VERULAM.)

Take some good carrots ; after cleaning them well, cut them into pieces the size of a shilling. Scald them in boiling water for almost ten minutes ; then strain them through a tammy sieve. Put 4 ozs. of good butter in a saucepan ; then let it melt. Put the carrots in the melted butter with a little sugar and salt ; then let them boil very slowly in the butter till the carrots are quite tender before serving up. You must strain off the butter, and add to the carrots a good large spoonful of béchamel sauce, some suet as to fricassee of chicken, and a little chopped parsley.

Aspic Jelly.

(OLD RECIPE.)

2 lbs. of knuckle of veal, 2 lbs. of the shin of beef, 1 calf's foot, a few whole peppers, some salt, a stick of celery, a little carrot, a good bundle of herbs in which should be some tarragon, and 1 oz. of gelatine; add a little sherry according to taste. Put all in a stewpan and simmer gently for six hours, skimming it well; clear after the usual manner.

Jelly from Deer Horns.

(MRS. LUCY, SEN., OF CHARLECOTE.)

Saw the horns into short bits, scald them well, simmer for twelve hours or longer, and then, if stiff enough, make it as you would calves' feet jelly. A second boiling of the horns will make a little more stock ; it is most nourishing, and it does not matter how old the horns are.

Pudding à la Richelieu.

(COUNTESS DOWAGER OF VERULAM.)

Make ready a good forcemeat of quenelles of fowl or young rabbit. Make the quantity wanted for an entrée in flat quenelles 2 inches long to 1 inch wide. Poach them delicately in soup; then let them drop on a napkin. When they are cold, put bread crumbs with egg on them. Take care not to spoil their shape; fry them in a pan prepared with clarified butter. To make them take colour on both sides, five minutes before serving add half a glass of tomato sauce.

Œufs à la Lady Evelyn.

(LADY ARTHUR HILL.)

Boil hard 3 eggs, remove the shells, and cut them in half lengthwise ; place the whites in cold water ; be careful not to break them. Add a pat and a half of fresh butter to the yolks ; then work it smooth with a wooden spoon. Season with pepper, salt, and a little mustard ; grate a little lean ham, and mince a teaspoonful of parsley and some sweet herbs. Stir a portion of this in, and fill the eggs with it ; sprinkle the remainder of the ham and parsley on the top. Dish them up on 6 small croûtons, and send to table cold.

Eggs and Tomatoes.

(SPANISH RECIPE. LADY ARTHUR HILL.)

Roast and peel tomatoes, cut them up, strain them if necessary. Beat up some eggs well. Put in a saucepan some butter or oil ; whilst frying, put in the tomatoes with some chopped onions, garlic, and capsicums ; add the eggs, salt, and pepper, and keep stirring until they are nearly dry.

Dressed Eggs.

Very good.

(VISCOUNTESS FALMOUTH.)

Boil 4 eggs twenty minutes ; cut the whites in small pieces ; rub the yolks through a coarse sieve. Make a white sauce with a little parsley chopped fine, and cream, cayenne, and salt ; put in the whites, boil for one minute ; put them into a breakfast dish ; cover them with the yolks, and brown lightly with a salamander.

Egg Sandwiches.

(MENEWORTH CASTLE.)

The yolks of 2 hard-boiled eggs pounded in a mortar with a little chopped parsley, butter, salt, cayenne pepper, and a very little chutnee. When of a fine paste, spread on the sandwich bread, and put slices of chicken and small salad chopped.

To Broil Eggs.

(FROM AN OLD RECIPE BOOK.)

Cut a toast round a quartern loaf, brown it, and lay it in your dish, butter it very carefully, break your eggs on the toast, and pour a little seasoned stock over them; take a red-hot kitchen shovel, and hold it over till it begins to frizzle, and send up your dish hastily.

To pickle Codlings.

No other kind of apple will answer the purpose.

(AN OLD METHLEY PARK RECIPE.)

When codlings are at their full growth, lay them in salt and water three days, changing the water every day ; then scoop a piece out of the bottom where the stalk grows ; then scoop out the core, the top of the apple remaining to be left whole. Then put into each codling 1 teaspoonful of mustard, made as you eat it, 2 small bits of ginger, a clove of garlick, and a real clove. Then put in the piece again

close, that was first taken out, and put them in a jar with pickle enough to cover them.

To a gallon of the best white vinegar put a pint of mustard made as above, 1 head of garlick, 1 oz. of ginger sliced, and as much whole pepper, and a handful of salt; boil all these together for an hour. Pour this scalding hot upon the codlings three days together. They will be fit for use in six months, or sooner; should they be kept any time, it is essential that some fresh-made pickle should be poured over them.

To pickle Russian Cucumbers.

Excellent.

(LATE LORD STUART DE ROTHESAY. ST. PETERSBURG.)

To 16 quarts of water add 1 lb. 2 ozs. of salt, and let the salt and water boil, and then stand one day. Wash the cucumbers, cut some fennel and tarragon, and mix them with black currant leaves and whole oak leaves. Cover the outside of a cask with pitch, then in the inside put a layer of herbs and leaves, then a layer of cucumbers, and so on until the cask is full. Then pour in the salt water gently, close, and put a cover on the cask.

Chutnee.

(GIVEN IN EDINBURGH BY DR. CLARKSON,
FORMERLY PHYSICIAN TO THE KING OF OUDE,
TO LADY SARAH E. LINDSAY. 1848.)

1 lb. of sour apples, 8 ozs. of coarse brown sugar, 4 ozs. of salt, 4 ozs. of the freshest raisins, 1½ oz. of cayenne pepper, and 1 oz. of garlic. Each article to be separately bruised very fine, and then to be well mixed together, with a sufficient quantity of strong vinegar to make it of a proper consistency.

Indian Chutnee Sauce.

(LORD MARCUS HILL.)

1 lb. of brown sugar, $\frac{1}{2}$ lb. of salt, $\frac{1}{4}$ lb. of powdered ginger, $\frac{1}{2}$ lb. of raisins pounded fine, 3 ozs. of garlic pounded fine, cayenne to your palate, 6 tablespoonfuls of English mustard ; 30 large apples pared and cored ; stew them in half a cupful of water till tender ; when cold, mix all the ingredients with two bottles of vinegar, then simmer it over the fire until it becomes thick, strain it through a sieve, put it into wide-mouthed bottles, and cork tight with bladder over.¹

¹ Of course less in proportion for a small family. S.E.L.

Tomato Chutnee.

(TYTTENHANGER.)

2 lbs. of ripe tomatoes, 1 lb. of raisins, 4 ozs. of salt, $\frac{3}{4}$ lb. of capsicums, 4 ozs. of preserved tamarinds, 3 ozs. of garlic, $\frac{1}{2}$ oz. of ginger, 2 teaspoonfuls of vinegar. The above to be separately pounded in a stone mortar. The tomatoes must be cut open, and the seeds and juice taken out and put away. The tomatoes to be pounded and rubbed through a sieve, then mixed with the other ingredients, to be put into glass bottles and well corked, and exposed to a gentle heat for two months.

To pickle Walnuts to eat like Mangoes.

(QUEEN ANNE'S ROYAL COOKERY BOOK.)

Take green walnuts before the shell is grown to any hardness in them, pick them from the stalks, and put them into cold water, and set them on a gentle fire till the outward skin begins to peel off. Then put them into a tub or pot, and put water and salt to them, changing once a day for ten or twelve days till the bitterness and discolouring of the water be gone. Then take a good quantity of mustard seed, and beat it with vinegar till it becomes coarse mustard ; some cloves of garlic and ginger ; make a hole in each nut, and put in a

little of this. Then take white wine (and white wine vinegar) and boil it together, and as you are going to take it off the fire, put in pepper, ginger, cloves, and some of the mustard and garlic according to your discretion. Then cover the kettle till they are cold, then put them into a jar, bottle, or well-glazed pot, and keep them under the liquor, close tied down with leather for your use.

Pickled Cabbage.

(OLD-FASHIONED RECIPE.)

Take 2 large heads of red cabbage, and slice them in a large dish ; then salt them well, and let them remain three days, occasionally mixing them up. The third day put them in a sieve to drain, and when well drained, put as much vinegar as will cover them ; add to it ginger and white pepper, and boil the three together. Let it remain until quite cold, then put it on the cabbage, and it will be ready for use in a few days.

To keep Green Peas.

(EXCELLENT OLD RECIPE.)

Shell and put them into a kettle of water ; when it boils, give them two or three turns only, and pour them into a cullender ; when the water drains off, turn them out on a dresser covered with a cloth, to dry properly. Then bottle them in wide-mouthed bottles, leaving room to pour clarified mutton suet upon them, an inch thick. Resin down the cork, and keep the bottles in a cellar. When they are to be used, boil the peas tender, with a bit of butter and a little mint.

To keep Mushrooms.

(LATE SIR GEORGE WARRENDER.)

Take a basket (almost $\frac{1}{2}$ bushel) of mushrooms, pick them very clean, wash them several times in water, and let them dry on a cloth. Put into a saucepan $\frac{1}{2}$ lb. of butter, 3 lemons, and a little salt ; put your mushrooms into this saucepan, which must be placed upon a good fire. As soon as the mushrooms begin to boil, take them off and put them into very clean bottles, well corked, and tied down, to exclude the air ; then let them boil in boiling water for three-quarters of an hour. Be careful to let the bottles get cold before taking them out of the water.

Easy Method of producing Mushrooms.

(AMERICAN RECIPE.)

If the water wherein mushrooms have been steeped or washed be poured upon an old bed, or the broken parts of mushrooms strewed thereon, there will speedily arise a great number of mushrooms.

Vegetable Salad.

(COUNTESS OF WARWICK.)

Take a good carrot and turnip, cut them in very small dice ; then blanch them (carrot about ten minutes, turnip not so long). Take also a nice beetroot and 2 good potatoes ; cut and cook them in the same way ; keep each separate on a napkin until the time for serving, then mix all lightly together in some very nicely flavoured tartar sauce. Garnish with hard-boiled eggs and beetroot, and serve ; the garnish can be varied with tomatoes or aspic jelly.

Salad.

(MISS BERRY, FRIEND OF
HORACE WALPOLE, LORD ORFORD.)

Tarragon, chervil, burnet, parsley, soupçon of onion, chopped very small ; about 2 tablespoon-fuls of this, and 3 hard-boiled eggs ; three times as much oil as vinegar, or good cream instead, a little water to mix the eggs, and stir up well ; put in lettuce, endive, mustard and cress, tarragon vinegar, and plenty of mustard.

Tomato Salad.

(VISCOUNTESS COMBERMERE.)

Take 2 nice tomatoes, cut them into round *slices*, place on a plate, sprinkle some *pounded* sugar, a little pepper, a spoonful of olive oil, and a tablespoonful of best vinegar over the tomatoes, and serve them up.

**To keep Gooseberries or Grapes, etc.,
to make Tarts all the Winter.**

(QUEEN ANNE'S ROYAL COOKERY BOOK.)

Take these fruits when at the full growth, but not ripe, and put them in glass bottles, and cork them close, and tie them over with leather, close, that no air can come into them ; then set them in a cold cellar, and keep them for your own use. So you may keep cherries or damsons.

A Succession of Potatoes.

(MR. MURRAY, SCOTCH GARDENER AT
METHLEY PARK. 1818.)

In the beginning of May, take a quantity of the largest ox noble potatoes, lay them on a dry chamber floor, and turn them over frequently in the course of the summer, rubbing off all the sprouts as they appear. Towards the latter end of September have ready a few boxes ; at the bottom of each put six inches of decayed leaves, then lay on the potatoes close to each other ; then another layer of decayed

leaves, and another of the potatoes, until the box is full to the top. Set the boxes in some dry shed or chamber, and give *no* water ; they will be fine potatoes by December. Should succession be required, have some more potatoes ready to be put in about November.

Management of Brussels Sprouts.

(MENEWORTH CASTLE.)

Sow the first time early in the spring ; the same at intervals of three weeks till mid-summer. Plant out the seedlings in beds or otherwise. Pinch off the tops of the plants a fortnight before the rosettes are ready to be gathered. Only a few crowns should be taken off each plant at a gathering, in order not to injure the plant. The smaller the crowns are, the better. They are ready at Brussels in August and September, and continue till April.

To restrain their tendency to flower in the spring they are taken up and transplanted, being laid slantwise in a north border, as broccoli or other greens are.

A rich White Sauce for cold Entrées.

(MRS. ALISON.)

2 good tablespoonfuls of flour, and a pint of good white stock, in which put any trimmings of mushrooms, 2 bay leaves, and some sweet herbs; reduce it one-third, pass it through a tammy, add to it a good spoonful of cream and a little tarragon vinegar; do not make it hot after the vinegar is added.

Lobster Sauce.

(LORD MARCUS HILL.)

The lobster should be chopped much smaller than is generally done, and the sauce should be composed of three parts cream to one of butter ; a little salt and slight infusion of cayenne pepper. The whole of the inside and coral should be beaten up with the cream and butter, and the lobster then put in.

Rich Brown Mushroom Sauce.

(OLD RECIPE.)

Having some stalks or parings of mushrooms, put them in a stewpan with a little butter, shallot, savory, and parsley. Let them simmer half an hour in brown gravy, in which a little carrot has been put, then strain the gravy, and thicken it ready for use.

Badminton.

(ADMIRAL SIR E. INGLEFIELD.)

Bottle of *vin ordinaire* (Bordeaux), 10 or 12 lumps of sugar, a slice of cucumber paring or sprig of borage, a thin slice of lemon the whole length of the fruit, and a very little nutmeg. Just before use, when all well shaken up, add a bottle of soda water.

Badminton.

(ANOTHER RECIPE.

ADMIRAL SIR E. INGLEFIELD.)

1 bottle of claret and 2 bottles of soda water, or less if ice is put in, one wineglass of brandy, a slice of lemon, and some borage. Sweeten to taste with lump sugar. To be iced for quite an hour before wanted.

Moselle Cup.

(LORD MARCUS HILL.)

A bottle of Moselle, $\frac{1}{2}$ pint of sherry, peel of a lemon, 2 tablespoonfuls of sugar, bunch of borage, 3 leaves of verbena ; well iced.

Rich Orangeade.

(CANADA. 1863.)

Steep the yellow rinds of 6 China and 2 Seville oranges in a quart of boiling water, closely covered up for five or six hours; then make a syrup with 1 lb. of sugar and 3 pints of water; mix all together, press in the juice of a dozen China oranges and 2 Seville ones, from which the rind is to be taken; stir the whole well together, and add a little orange-flower water; 2 lemons may be used, but the flavour of the oranges must predominate.

Orgeat.

(OLD RECIPE.)

Take a pound of sweet almonds, blanched in cold water ; pound them well ; likewise a few bitter almonds done the same. While pounding, by degrees pour 2 quarts of spring water in which lemon peel has been steeped, and sugar to your taste ; mix all well together, and strain through a flannel bag.

Orgeat Paste.

(CANADA. 1863.)

Blanched and powdered almonds, 3 lbs. ;
blanched and powdered bitter almonds, 1 lb. or
less ; powdered loaf sugar, 3 lbs. ; orange-flower
water to mix. Beat them in a mortar to a
stiff paste, then put them in pots. When
wanted for use, put a little into some water,
mix, and strain through a bit of gauze.

Orange Bitters.

(FROM AN OLD MS. BOOK, 1600, AT EAST HAMPSTEAD.

DOWAGER MARCHIONESS OF DOWNSHIRE.)

Peel of 24 Seville oranges, $\frac{1}{4}$ oz. of nutmeg and cochineal, and snake grass, 1 oz. gentian root, 1 handful camomile flowers, $\frac{1}{4}$ oz. saffron, $\frac{1}{4}$ oz. zideary root.¹ Bruise all these, put them into 2 quart bottles, and fill up with best brandy. Let the bitters stand three weeks, and shake every day.

¹ Herbalists have the two ingredients mentioned, snake grass and zideary root.

Ginger Cordial.

(THE REV. GODFREY ALEXANDER.)

To every pound of ripe white currants, picked from the stalks and well bruised, add 1 quart of the best white brandy and the rind of a lemon. Stand five or six days, then strain, and to every quart add 1 lb. of lump sugar powdered fine, and 1 oz. of white ginger pounded. Let all stand again a night or two, then strain and bottle. If too strong, add more fruit. A very few bitter almonds improve the cordial.

Barley Water.

Excellent.

(HON. LADY STUART.)

3 spoonfuls of pearl barley, the rind of a lemon peeled very thin, a quart of boiling water poured over it, and a little fine sugar ; cover it up close till cool, then pour it off.

INDEX.



	PAGE
Adelaide sandwiches	73
Amber pudding, Welsh	55
Anchovies, Spanish recipe for	145
Anchovy butter	146
Apples à la Frangipane	50
Aspic jelly	180
Baba	47
Badminton	211
Badminton (another recipe)	212
Bakewell pudding	56
Barley water	219
Bayonne method of curing hams	65
Beef, pressed	69
Beef-steak pudding	80
Biscuits, brown bread	45
Biscuit glacé	17
Biscuits, thin	44

	PAGE
Bitters, orange	217
Boorgoo	147
Bouchées des cervelles	160
Bouchées à la Morglas	167
Boudin de volaille Allemande	158
Brawn, ox cheek	75
Bread cake	39
Bread, to make, with German yeast	34
Bread, Queen Anne's French	37
Breakfast cakes or rolls	35
Brocon soup	97
Broth, barley	116
Broth, mutton	110
Broth, strong savoury	106
Brussels sprouts, management of	206
Buns, Richmond saffron	36
Butter, anchovy	146
Butter, green	143
Butter, Spanish	144
 Cabbage, pickled	 196
Cake, to make a good	40
Cake, ice for	41
Cake, saffron	46
Cake, sponge	48
Cakes or rolls, breakfast	35
Cakes, small	49

	PAGE
Calf's head pie	77
Capuchin sauce	81
Caramel Cream	23
Carotte à la Flamande	179
Cervelles, bouchées des	160
Charter pie	76
Cheese cakes, lemon	58
Cheese, Cayenne	142
Cheese puffs	121
Cheese soup à la Bibron	96
Cheese straws	122
Chestnuts, compote of	26
Chestnuts, German way of roasting a fowl with	174
Chicken soup	109
Chiffonade, potage	99
Chigwell or German puddings	54
Chocolate cream	15
Chocolate, to make	3
Chocolate pudding	22
Chutnee	191
Chutnee sauce, Indian	192
Chutnee, tomato	193
Clear soup with omelette	100
Cock-a-leekie	104
Cocoa from the nibs	1
Codlings, to pickle	188
Cod's head soup (brown)	91
Coffee, to make	4

	PAGE
Collops, excellent Scotch	165
Cordial, ginger	218
Cream, clotted	29
Cream, custard	20
Cream, Devonshire	28
Cream, filbert ice	18
Cream, lemon	16
Cream, method of increasing the quantity of	30
Cream, orange	19
Cream, Russian	21
Cream, tea	27
Cream and wafers	24
Crème de tapioca	93
Croquettes, potato	129
Croustades à la Reine	168
Cucumbers, Russian, to pickle	190
Currants, sugared	11
Curried spinach	138
Curry, Lord Clive's	139
Custard, iced, with fruit	25
Cutlets, chicken	166
Cutlets, haricot mutton	162
Cutlets à la Reform	163
Cutlets, sauce for	164
 Dampf Nudels	 61
Deer horns, jelly from	181

	PAGE
Devonshire cream	28
Dolma	151
Dolma of vine leaves	152
Dressed eggs	185
Eastern cookery :	
Boorgoo	147
Dolma	151
Dolma of vine leaves	152
Kebab	148
Kebab, Tengéré	150
Keihma	155
Keinfte	154
Tomato patties	153
Eggs, to broil	187
Eggs, dressed	185
Egg sandwiches	186
Eggs and tomatoes	184
Faisan à la Tregothran	173
Filbert ice cream	18
Fish, Indian fashion	70
Fish soup (white)	89
Fowl, German way of roasting	174
Frangipane, apples à la	50
Fritters, vine-leaf	63
Fruit with iced custard	25

	PAGE
German or Chigwell puddings	54
German pudding, plain	51
German or Spanish puffs	64
German way of roasting fowl	174
German yeast	32
Gingerbread nuts	42
Ginger cordial	218
Gooseberries or grapes, to keep	203
Gooseberry fool	31
Green asparagus soup	94
Green butter	143
Green peas, to keep	197
Groseilles de Bar	5
Grouse soufflé	119
 Ham, a way of cooking	 67
Hams, Bayonne method of curing	65
Ham pancakes	140
Haricot mutton cutlets	162
Hindoo relish	123
Hotch-potch	114
 Ice for a cake	 41
Iced custard with fruit	25
Indian chutnee sauce	192
Imperial yeast	32
Italian stewed rice	125

Jelly, aspic	180
Jelly from deer horns	181
Jelly, orange	12
Jelly, mountain ash berry	14

Kebab	148
Kebab, Tengéré	150
Keihma	155
Keinfte	154
Kippered salmon	68

Larks, to roast with bacon	170
Lemon cheese cakes	58
Lemon cream (the old Llanover)	16
Lobster sauce	209
Louisa pudding	59

Macaroni pudding	134
Marmalade, orange	7
Mayonnaise	137
Mayonnaise sauce	86
Melon, to preserve	9
Milanaise, risotto à la	124
Mock turtle soup	111
Mock turtle soup, clear	112
Morglas, bouchées à la	167

	PAGE
Moselle cup.	213
Mountain ash berry jelly	14
Mousse de volaille	156
Mushroom omelette	178
Mushrooms, to keep	198
Mushrooms, easy method of producing	199
Mushroom sauce.	210
Mutton broth	110
Mutton cutlets, haricot	162
Œufs à la Lady Evelyn	183
Omelette, clear soup with	100
Omelette for soup	101
Omelette, mushroom	178
Orangeade, rich	214
Orange bitters	217
Orange cream	19
Orange-flower syrup	10
Orange jelly	12
Orange marmalade	7
Orgeat	215
Orgeat paste	216
Ox cheek brawn	75
Pancakes, ham	140
Parmesan, soufflé de	120

	PAGE
Partridges à la Sierra Morena	171
Pâtés, veal	135
Patties, tomato	153
Peas, green, to keep	197
Peas, old, to stew	128
Persian recipe for boiling rice	126
Petits pois à la demi-bourgeoise	127
Petits soufflés à la Française	52
Piemontese tartlets	136
Pie, calf's head	77
Pie, charter	76
Pie, pigeon	78
Pie, Roman	79
Pomme de terre soufflé	132
Pork, to roast a leg of	176
Potage chiffonade	99
Potage à la Reine	102
Potato chips	131
Potato croquettes	129
Potatoes à la Lyonnaise	130
Potatoes, a succession of	204
Pressed beef	69
Pudding, Bakewell	56
Pudding, beef-steak	80
Pudding, chocolate	22
Puddings, German or Chigwell	54
Pudding, German, plain	51
Pudding, the Louisa	59

	PAGE
Pudding, macaroni	134
Pudding, plum	57
Pudding, Welsh amber	55
Pudding à la Richelieu	182
Puffs, cheese	121
Puffs, German or Spanish	64
 Queen Anne's French bread	 37
 Rarebit, Welsh	 141
Relish, Hindoo	123
Rice, Italian stewed	125
Rice, Persian recipe for boiling	126
Richmond saffron buns	36
Richelieu, pudding à la	182
Rich orangeade	214
Risotto à la Milanaise	124
Rolls or breakfast cakes	35
Roman pie	79
Rusks	43
Russian cream	21
 Saffron buns, Richmond	 36
Saffron cake	46
Salad	201

	PAGE
Salad, tomato	202
Salad, vegetable	200
Salmon, kippered	68
Sandwiches, Adelaide	73
Sandwiches, egg	186
Sandwiches, small roll	72
Sauce, capuchin	81
Sauce for cutlets à la Reform	163
Sauce, Indian chutnee	192
Sauce, lobster	209
Sauce, mayonnaise	86
Sauce, rich brown mushroom	210
Sauce, rich white	208
Sauce, tartar	85
Sauce, tomato	82
Sauce, vinaigrette	84
Sauce for wild duck	83
Savoury vermicelli	177
Scotch collops, excellent	165
Small cakes	49
Souché, water	105
Soufflé, grouse	119
Soufflé de Parmesan	120
Soufflé, pomme de terre	132
Soufflé, savoury	118
Soufflés, petits, à la Française	52
Soup (cheese) à la Bibron	96
Soup, brocon	97

	PAGE
Soup, chicken	109
Soup, clear mock turtle	112
Soup, clear, with omelette	100
Soup, cod's head (brown)	91
Soup, fish (white)	89
Soup à la Flamande	95
Soup, green asparagus	94
Soup, mock turtle	111
Soup, omelette for	101
Soup à la Reine	103
Soup with sago	88
Soup, white (with herbs)	87
Soupe à la bonne femme	108
Spanish butter	144
Spanish recipe for anchovies	145
Spinach, curried	138
Sponge cake	48
Stewed rice, Italian	125
Strawberries, to preserve whole	13
Straws, cheese	122
Strong savoury broth	106
Sugared currants	11
Suprême de volaille	161
Syrup, orange-flower	10
 Tapioca, crème de	 93
Tartar sauce	85

	PAGE
Tartlets, Piemontese	136
Tea cream	27
Timbales à la Parisienne	159
Tomato chutnee	193
Tomatoes and eggs	184
Tomato patties	153
Tomato salad	202
Tomato sauce	82

Veal pâtés	135
Vegetable salad	200
Vermicelli, savoury	177
Vinaigrette sauce	84
Vine-leaf fritters	63
Vine leaves, dolma of	152
Volaille, suprême de	161

Wafers and cream	24
Walnuts, to pickle like mangoes	194
Water souché	105
Way of cooking a ham	67
Welsh amber pudding	55
Welsh rarebit	141
White sauce, rich	208

	PAGE
White soup with herbs	87
White soup with sago	88
Wild duck, sauce for	83
Yeast, imperial	32

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